

NEIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **50 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 3 kg (75%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (10%) | 85 % | 3 |
| Grain | Oats, Flaked | 0.4 kg (10%) | 80 % | 2 |
| Grain | Słód owsiany Fawcett | 0.2 kg (5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 10 min | 12.4 % |
| Whirlpool | Galaxy | 30 g | 1 min | 15 % |
| Whirlpool | Mosaic | 30 g | 3 min | 12 % |
| Dry Hop | Sabro | 40 g | 1 day(s) | 15 % |
| Dry Hop | Galaxy | 40 g | 3 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 40 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 80 ml | Wlp |